



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

76th Milwaukee J&J, Inc.  
J&J Fish & Chicken  
6610 N 76th St  
Milwaukee, WI

**10/4/2011**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:**  
**\$107.00**

Code Number	Description of Violation	Correct By
3-302.11	1. Raw chicken is stored above raw fish in the cooler. To prevent contamination organize coolers in such a way that chicken is stored below seafood. 2. The large containers of dry food product in the storage area are uncovered. To prevent contamination cover all containers of stored food products. 3. There are containers of food product stored on the floor in the walk in freezer. To prevent contamination store all food 6 inches from the floor.	10/4/2011
3-501.13	Shrimp is being thawed in the prep sink in stagnant water. Thaw foods in a refrigerator or under cold running water. (REPEAT VIOLATION)	10/4/2011
3-501.16	Par cooked chicken is @ 58-65F. Potentially hazardous food must be held cold at 41 degrees or below. (REPEAT VIOLATION)	10/4/2011
6-301.12	There are no handtowels provided at the 3 compartment sink or at the bathroom handwash. Provide single service toweling for all handsinks to provide adequate handwashing. Operator produced handtowels.	10/4/2011



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6-501.114

1. The exterior of establishment (parking lot and grassy area) have much garbage. These areas must be cleaned and maintained clean to prevent pest harborage.
2. The lid to the garbage dumpster is missing. This must be replaced to prevent pest harborage.
3. The weather strip at the back door has failed. Repair or replace weather strip to prevent pest harborage.

10/18/2011

### Notes:

1. There is a hole in the wall at the customer area near the bathrooms. This should be repaired to code using approved materials to provide a smooth cleanable surface.
2. The base cove is failing near the cook line handwash and the walk in freezer. This should be monitored and replaced when needed to provide a smooth cleanable surface.
3. There are a lot of flies in the establishment. Utilize effective pest control methods to eliminate pests.
4. There is grout missing between some tiles in the back room. This should be replaced to prevent water accumulation and provide a smooth cleanable surface.
5. There is a snow blower in the bathroom. This should be removed from premise as it is a fire hazard. No gas powered equipment is allowed in establishment unless under a hood.

On 10/4/2011, I served these orders upon 76th Milwaukee J&J, Inc. by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature